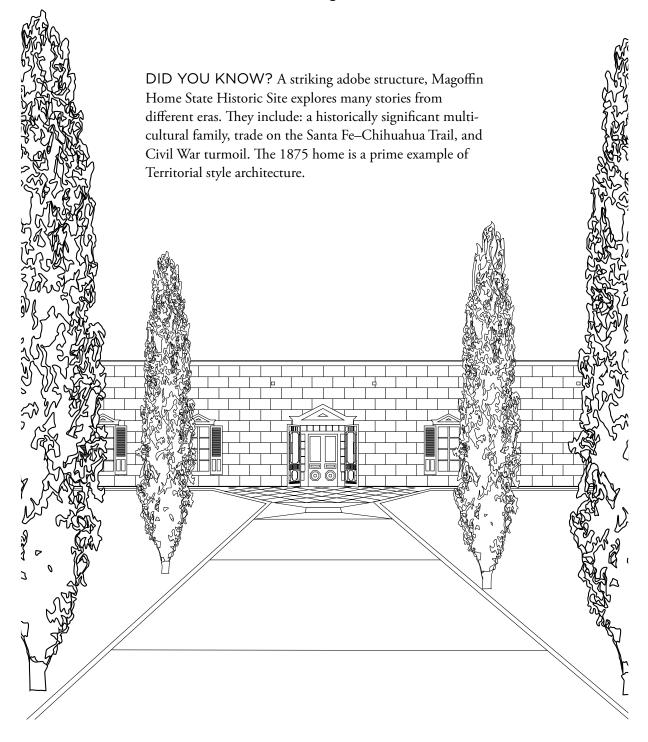
HISTORY AT HOME

#TXHistoryAtHome





STATE HISTORIC SITE — El Paso, Texas



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HISTORY AT HOME

#TXHistoryAtHome

Historic Homes

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G	R	Ο	K	S	W	S	D	С	V	Н	N	U	U	R	В
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☐ Entrepreneurship
☐ Philanthropy
□ Adobe
☐ Magoffin
☐ Chihuahua Trail

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☐ Chihuahua	Trail
☐ Civil War	

☐ Territorial
☐ Architecture
□ Joseph
☐ El Paso
☐ Railroad

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Octavia
Community



- STATE HISTORIC SITE -

El Paso, Texas



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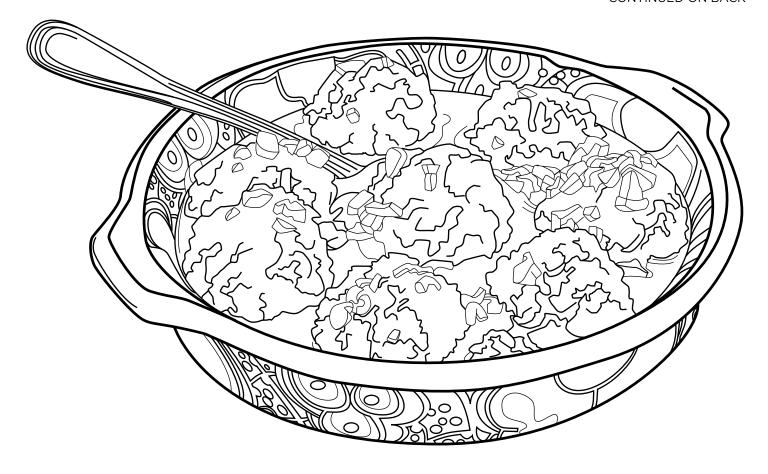
HISTORY AT HOME

#TXHistoryAtHome

Historic Homes

ALBONDIGAS (MEXICAN MEATBALLS) Mrs. Joseph Magoffin From *The El Paso Cookbook*, published in 1898, and compiled by the Ladies' Auxiliary of the Y.M.C.A. in El Paso.

"Two pounds of Hamburg steak; four soda crackers dissolved in water; two eggs; a little chopped onion and tomatoes; season with salt, pepper and a little sage. Mix well—into a stew pot put a little chopped onions and tomatoes; first having heated a spoon of lard, fry for a few moments; then fill the vessel half full of water; when boiling make meat mixture into balls, size of a partridge egg; drop into water and cook for two hours and a half."







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